



NIGERIAN

Suya

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	20 min + 2 hr marinating	12 min	Grill	Top sirloin

Ingredients

- 700 g (1½ lb) top sirloin, sliced 5 mm (¼ in) thin across the grain
- 3 tbsp vegetable oil, plus more for brushing

YAJI SPICE

- 100 g (⅔ cup) roasted unsalted peanuts (or 4 tbsp peanut butter powder)
- 2 tsp ground ginger
- 2 tsp garlic powder
- 2 tsp onion powder

YAJI SPICE (CONT.)

- 1 tbsp paprika
- 1–2 tsp cayenne pepper
- 1 stock cube, crumbled
- 1 tsp salt

TO SERVE

- 1 red onion, sliced into rings
- 2 tomatoes, sliced
- Cabbage, shredded (optional)

Steps

1. Grind the peanuts in a spice grinder or processor until sandy but not oily. Mix with the rest of the yaji ingredients. Set aside 2 tbsp for serving.
2. Toss the beef with the oil and about two-thirds of the remaining yaji, rubbing it in so every slice is coated. Marinate covered in the fridge for 2 to 6 hours.
3. Thread the strips onto skewers in ripples. Soak wooden skewers for 30 minutes first.
4. Heat a grill or a heavy grill pan to high, about 15 minutes for charcoal.
5. Grill the skewers for 2 to 3 minutes per side, brushing once with oil, until edges are dark and slightly crisp and the meat is cooked through.
6. Dust with a little more yaji while still hot.
7. Serve straight from the grill with the onion rings, tomato and the reserved spice for dipping.

Notes

- **Heat level:** start with 1 tsp cayenne and add to taste; yaji is meant to be fiery.
- **Indoors:** broil on a rack, 3 minutes per side.
- **Make ahead:** the yaji keeps for months in a sealed jar.
- **Air fryer:** cut the skewers short and air-fry in a preheated 200°C (400°F) basket, single layer, 5–6 minutes, flipping halfway, until dark at the edges and cooked through.
- **Freezer:** freeze raw marinated beef for up to 3 months; thaw overnight in the fridge before grilling.